

DRAKE & MORGAN

Nibbles & small plates

Nocellara olives 🍅🌱 • 5.00

Smoked almonds 🍅🌱 • 5.00

Steamed edamame beans 🍅🌱 • 5.00
Sea salt

Padron peppers 🍅 • 5.00

Milk bread 🍷 • 6.50
Salted butter *Great for sharing around the table!*

Wild mushroom arancini 🍷 • 9.00
Truffle mayo & vegetarian parmesan

Celeriac & apple soup 🍷🌱 • 9.50
Stilton & walnuts

Cauliflower bites 🍅 • 9.50
Zhoug vegan mayo

British “calamari” • 10.00
Furikake seasoning & chipotle mayo

Prawn lollipops • 10.00
Prawn crackers & Gochujang sauce

Pork bites • 10.00
Cajun mayo

Lemon & herb chicken skewers 🌱 • 11.00
Sumac yoghurt

Sweet duck bao buns • 11.00
Hoisin mayo

Hot honey popcorn chicken • 12.00
Hot sauce

Hot smoked salmon & kimchi salad • 12.00
Gochujang, sesame & rye bread

Seared steak bites 🌱 • 12.50
Chimichurri & chipa bread

Burrata 🍷🌱 • 13.50
Roasted pepper piperade, basil & balsamic

Mezze board 🍅🍷 • 24.00
Vegan superstraccia cheese, red pepper hummus, sweet potato falafel & flatbread

Charcuterie board • 26.00
Suffolk chorizo, Suffolk coppa, Suffolk rosemary salami, Quicke’s mature cheddar, sourdough & apple & fig chutney

Salads & flatbreads

Pick any flavour below and enjoy it as either an open flatbread (not gluten friendly) or a salad bowl.

Caesar 🌱 • 16.00
Cos lettuce, caesar dressing, bacon, anchovies, parmesan crisp & gluten-friendly croutons

Field 🍅🍷 • 16.00
Buckwheat, vegan superstraccia cheese, kale, miso slaw, avocado, beetroot & pickles

Napoli 🍅🌱 • 16.00
Sundried tomatoes, vegan superstraccia cheese, red onion & rocket

Crispy duck • 19.00
Hoisin, mooli, radish, peanuts, coriander, sesame & chilli
Years later & just as fabulous. This signature D&M dish is always stealing the spotlight.

Add to your salad or flatbread

Tofu 🍅🌱 • 4.00 / Chicken skewer 🌱 • 4.00 / Prawns 🌱 • 5.00

Burgers & sandwiches

*Most of our burgers & sandwiches are available skinny.
Gluten-friendly buns are also available. Please ask for details.*

Fish finger sandwich • 17.00
Tartar sauce & chips
Add pickles • 2.00

Fable™ mushroom burger 🍅🌱🍷 • 17.00
Pulled mushrooms, Applewood vegan cheese & a tomato salad

Steak focaccia sandwich • 19.00
Caramelised onions, truffle mayo & chips

Buttermilk chicken burger • 18.50
Chipotle mayo & chips

Cheeseburger • 19.50
Double British patty, burger sauce, Applewood cheese, pickled onions, gherkins, lettuce & chips
Our burger features regenerative beef, sourced from farms that practice sustainable farming methods to restore soil health, enhance biodiversity & promote animal welfare.

Wagyu burger • 22.50
Caramelised onions, crispy onions, rocket, onion mayo, brioche bun & chips

Add to your burger

Blue cheese 🌱 • 1.50 / Vegan cheese 🍅🌱 • 2.50

Bacon 🌱 • 2.50 / This Isn’t™ Bacon 🍅🌱 • 3.00 / 3 oz beef patty • 4.00

Fries

Fries 🍷 • 6.00

Cowboy fries 🍷 • 6.00
Honey BBQ sauce & crushed chillies

Roman fries 🍷 • 6.00
Parmesan & truffle oil

Sweet potato fries 🍷 • 6.50

Trio of fries 🍷 • 15.00
Chips, cowboy fries & Roman fries

🍅 Vegetarian 🍅 Vegan 🌱 Gluten friendly 🍷 Low carbon*

*Before you order your food and drinks, please speak to our staff if you have an allergy or intolerance. Despite efforts to prevent cross-contamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens. All items are subject to availability. VAT is included in all prices. A discretionary service charge of 12.5% will be added to all bills. *Our low carbon dishes have less than 0.7g CO2e per serving, and to find out more about these steps please visit us at drakeandmorgan.co.uk/change-by-drake-morgan*



Scan me to view allergen & calorie information

Large plates

From the sea

Stargazy fish pie • 18.00
Cheddar crust

Smoked haddock 🌱 • 19.00
Leek & corn risotto

Fish & chips • 19.50
Beer batter, mushy peas & tartar sauce
Upgrade to Lemon Sole fish & chips • 24.00

From the land

Roast chicken breast • 17.00
Chorizo, mushroom & buckwheat

Chicken Milanese • 18.00
Fried St. Ewe’s egg, watercress & truffle aioli

Spaghetti Bolognese • 19.00
Made in partnership with Annabel Karmel, using her much-loved family recipe.

Wagyu sausage & mash 🌱 • 19.50
Caramelised onions

Roast salmon fillet 🌱 • 20.00
Seasonal greens & beetroot aioli

*For every one of these dishes sold, £1 will go to our amazing partner charity Maggie’s**, who support people affected by cancer.*

Crab & crayfish linguini • 20.00
Marinara sauce & pistachios

Goan curry • 19.00
Basmati rice & wildfarmed flour flatbread
Choose silken tofu 🍅🍷 *or* chicken

Burrata & truffle tortellini 🍷 • 21.00
Parmesan cream, baby spinach & seeds

Crispy duck leg • 21.00
Fried duck egg, spiced onion & pak choy salad

Ox cheek 🌱 • 27.00
Truffle mash & watercress veloute

Steaks

All steaks are 21 day Himalayan salt-aged from British bred beef and served with chips.

Flash grilled minute steak 7oz • 21.00

Rump steak 6oz • 28.00

Sirloin steak 8oz • 34.00

Chateaubriand 18oz • 70.00 *For 2 people*

Metre long steak • 120.00
A metre-long feast of premium British-bred beef, showcasing 1.6kg of beautifully cooked steak, perfect for sharing.

Add to your steak

Béarnaise 🌱, peppercorn 🍷 or blue cheese 🌱 sauce • 3.00 / Prawns 🌱 • 5.00

Sides

Frickles 🍷 • 5.00
Deep fried pickles & Cajun mayo

Tomato salad 🍅🌱 • 5.50
Red onions, basil, olive oil & balsamic

Rocket salad 🍷🌱 • 5.50
Vegetarian Grana Padano

Onion rings 🍷 • 6.00

Creamed spinach 🍷🌱 • 7.00
Nutmeg

Halloumi sticks 🍷 • 7.00
Za’atar seasoning & chipotle mayo

Three cheese truffle mac & cheese 🍷 • 9.00

We’ve teamed up with Pennies, the digital charity box, to help an amazing charity, Maggie’s, support local people affected by cancer. Just press ‘yes’ when you pay by card to donate £1. Every penny goes to charity: 90% goes to Maggie’s (**registered charity no. SCO24414) & 10% goes to Pennies (registered charity no. 1122489).



DRAKE & MORGAN

Seasonal Picks

Sparkling

Brut, London Clay
England
Curious about English wine? Discover our homegrown sparkle. A truly elegant fizz, it's bursting with crisp orchard fruit and delicate bubbles.
11 | 49

Red

Il Sacrato, Sangiovese /
Merlot Rubicone France
Red Cherry Fruit • Pepper
10 | 13 | 25 | 36

Champagne & Sparkling 125ml | Bottle

DOC Extra Dry, JK Prosecco 🍏
Italy
Citrus • Refreshing • Crisp
9 | 43

Champagne Bernard Remy, 🍏
Brut Carte Blanche
France
Lemon • Fresh • Floral
13 | 59

Prosecco, Collezione 96 Rosé, Masottina 🍏
Italy
Strawberry • Stone Fruits • Fruity
10 | 47

Champagne Veuve Clicquot, 🍏
Brut Yellow Label
France
Brioche • Finesse • Toasty
105

Champagne Perrier-Jouët, Grand Brut
France
Biscuity • Elegant • Balanced
18 | 85

Champagne Perrier-Jouët, Blason Rosé 🍏
France
Red Fruits • Textured • Rose Petal
120

English Bubbles

● Brut, London Clay 🍏
England
Citrus • Refreshing • Zesty
11 | 49

Rosé Brut, London Clay 🍏
England
Juicy Red Fruits
11 | 52

White 175ml | 250ml | Carafe | Bottle

Fresh & Zesty

Sauvignon Blanc, JK, 🌱
Mount Brown Estates New Zealand
Greengage • Fresh • Peapod
11 | 15 | 29 | 42

Blanc, Les Boules 🍏
France
Lemon • Green Apple • Crisp
8 | 11 | - | 30

Sauvignon Blanc, Miron del Mar, 🌱
Viña Ventisquero Chile
Grapefruit • Tart • Refreshing
10 | 13 | 25 | 36

Pinot Grigio, Floralba Italy
Easy • Pear • Rounded
9 | 12 | 23 | 34

Aromatic & Exotic

Gavi di Gavi, Fossili, San Silvestro 🍏
Italy
Crystalline Lemon • Refreshing
11 | 15 | 27 | 40

Picpoul de Pinet, Le Montalut, 🍏
Les Costières de Pomérols
France
Mineral • Citrus • White Pepper
10 | 14 | 26 | 38

Sancerre, Domaine Merlin-Cherrier 🍏
France
Mineral • Lemon • Zesty
14 | 18 | 34 | 50

Full-Flavoured & Round

Marsanne Viognier, 🍏
Chemin de La Serre
by Drake & Morgan
France
Apricot • Marzipan • White Flowers
9 | 12 | 22 | 32

Chardonnay, Circa 77, Xanadu 🍏
Australia
Crisp, Cool Climate Style
12 | 16 | 30 | 44

Chardonnay, Viura, Valdemilanos 🍏
Spain
Lemon • Grapefruit • Zesty
9 | 12 | 23 | 34

Rosé & Orange

Sanziana Rosé, Cramele Recas 🍏 Romania
Light • Pale • Strawberries
9 | 12 | 22 | 32

Côtes de Provence Rosé, 🍏
JK Rosé St Sidoine France
Refreshing Red Fruits
12 | 16 | 31 | 45

● Provence Rosé, Ultimate Provence 🍏
France
Fresh • Strawberry • Fruity
16 | 21 | 41 | 59

Pinot Grigio Blush, Novità 🍏 Italy
Fruity • Easy • Strawberry
9 | 12 | 23 | 34

Orange No es Pituko, Viña Echeverría 🍏
Chile
Orange Peel • Textured • Natural
11 | 15 | 28 | 41

Low / No 125ml | Bottle

NOUGHTY Dealcoholized 🍏
Sparkling Chardonnay,
Thomson & Scott
Spain
Ripe Apple • Citrus • Gentle Fizz
7.95 | 36

NOUGHTY Dealcoholized 🍏
Sparkling Rosé, Thomson & Scott
Spain
Ripe Strawberry • Fresh
7.95 | 36

Magnums 1.5L Bottle

Perfect for celebrations, magnums look great, pour beautifully, and taste even better

Prosecco, Pianer
Italy
Citrus • Refreshing • Crisp
85

Provence Rosé, Ultimate Provence 🍏
France
Fresh • Strawberry • Fruity
130

Red 175ml | 250ml | Carafe | Bottle

Smooth & Fruity

'Old Vines Garnacha', 🍏
Viña Temprana
Spain
Red Fruit Pastilles • Soft
8 | 11 | - | 30

Il Sacrato, Sangiovese / Merlot Rubicone
Italy
Red Cherry Fruit • Pepper
10 | 13 | 25 | 36

Pinot Noir Viñedos, 🍏
Marchigüe Los Camachos Chile
Soft • Strawberry • Vanilla
11 | 14 | 27 | 39

● Merlot, Undurraga
Chile
Plum • Herbaceous • Juicy
9 | 12 | 23 | 34

Medium-Bodied

Malbec, JK Reserve, Durigutti 🌱 🍏
Argentina
Perfumed • Easy Malbec Style
11 | 15 | 29 | 42

Carignan Vieilles Vignes, 🍏
Chemin de La Serre by Drake & Morgan
France
Fresh • Crushed Raspberry • Graphite
9 | 12 | 22 | 32

Cab Sav Tempranillo, Crianza, 🌱
JK, Bodegas Ochoa
Spain
Black Cherry • Strawberry • Juicy
11 | 14 | 27 | 39

Cabernet Sauvignon Reserva, 🍏
Viña Echeverría Chile
Bell Pepper • Leafy
10 | 13 | 25 | 36

Elegant & Full-Flavoured

Côtes du Rhône, Est-Ouest, 🍏
André Brunel
France
Black Plum • Juicy • Black Pepper
11 | 15 | 29 | 42

Primitivo del Salento, Mucchiello IGT
Italy
Black Plum • Warm • Fleshy
11 | 15 | 27 | 40

● Rioja Reserva, Viña Alberdi,
La Rioja Alta S.A.
Spain
Red Fruits • Vanilla • Smooth
16 | 22 | 41 | 60

At Drake & Morgan, our team travels *far & wide*, from the rolling vineyards of New Zealand to the sun-drenched hills of Chile & the heart of Italy, to discover *wines that truly excite*. Each bottle on our menu is hand selected for its character, quality & perfect pairing potential.

🍏 Vegan 🌱 Organic 🌱 Sustainable ● Staff Pick

*Enjoy any of our wines by the glass in a 125ml serving, available on request.
Please speak to a member of our lovely team for recommendations. Vintages are subject to change.*